

Grilled Striped Bass with Chunky Mango-Ginger Sauce



Ingredients

- 4 (6-ounce) striped bass or other firm white fish fillets (such as amberjack or grouper)
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 cup Chunky Mango-Ginger Sauce

Preparation

- Prepare grill.
- Brush fish with oil; sprinkle with salt and pepper. Grill fish for 4 minutes on each side or until the fish flakes easily when tested with a fork. Serve with the Chunky Mango-Ginger Sauce.
- Totals include Chunky Mango-Ginger Sauce.